

# National Cannery Association

WASHINGTON, D. C.

Information  
Letter



For N. C. A.  
Members

Membership Letter No. 40.

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Further Endorsement of Warehouse Plan by Cannerys.

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## Further Endorsement of Warehouse Plan by Cannerys.

We have received word that the Indiana Cannery Association, at their meeting just held in Indianapolis, have fully approved the N.C.A. warehouse plan for the settlement of swell claims. In addition, the Northwest Cannery Association, which had previously endorsed the plan in principle, have given the plan, as outlined by the Association, its unanimous approval.

This adds two additional important associations, inasmuch as there had already been endorsement of the plan by the Cannery League of California, by the Association of Hawaiian Pineapple Cannerys, the Western Cannery Association, the Southern California cannerys, and the Wisconsin Pea Packers Association.

The Association is likewise hearing from individual cannerys throughout the country. Among these is an interesting personal view from a prominent Eastern cannery, expressed in the following extract from his letter:

"We are most heartily in accord with the N.C.A. on the regional warehouse plan for the settlement of swell claims.

"Our Secretary went over our books for a period of fifteen years past, and found that our swell claims averaged less than one-fourth of one per cent., and included in this period of fifteen years, is the fact that twice we carried practically our whole pack over for two years before selling and shipping out the same.

"We have also during this period, had returned to us, when we have ordered the goods claimed as swells returned (and when we had sold the buyer nothing but tomatoes), peaches, apples, pumpkins, corn, peas, and tomatoes other than of our packing. Only a very few years ago, we had a most unusual claim for swells made from a buyer in Texas, and when they were returned to us, not a single can in the lot belonged to us.



"Your warehouse plan furnishes the only safe plan open to us; we feel that the canners, as a unit, should stand by this plan. The plan of the flat allowance for swells is in effect just what you state it to be, viz.: an additional trade discount under the guise of a flat allowance for swells. The canners should to a man, fight this injustice on the part of the distributors.

"For your information, we are by this mail writing our brokers that we will not accept any contracts containing this flat allowance for swells proposition.

"We wish you every success in your regional warehouse plan for settlement of swell claims."

#### Vitamins in Canned Foods.

Dr. Eddy of Columbia University, New York, has recently announced the results of a study of the vitamin content of canned food. He finds that canned cabbage contains about four times as much of the antiscorbutic vitamin as cabbage freshly cooked from the raw state. This is doubtless due to the fact that in canning the product is heated in the absence of air, whereas in cooking in the home, air has access to the product during cooking.

An arrangement has been made whereby work of this kind is to be conducted in collaboration by Dr. Eddy's laboratory and the Research Laboratory of the N.C.A. Apples and spinach are now being studied under this arrangement.

#### "Mary Washington" Asparagus Shows Up Well in Government Test.

The N.C.A. Raw Products Bureau recently participated in the inspection of the Government asparagus tests, in company with the Department of Agriculture experts.

The so-called Washington strains of asparagus were introduced several years ago as a result of careful breeding and individual plant selections by experts of the United States Department of Agriculture. The object of the work was to produce a high yielding strain of desirable type immune to asparagus rust, a fungus disease which caused large losses in the eastern asparagus sections.

Two strains of Washington asparagus--"Mary" and "Martha"-- have shown especial merit. These are from different individual female plants crossed with the same male parent. The "Martha Washington" strain has been quite widely used commercially with very satisfactory results. Until recently there has not been enough of the "Mary Washington" to be available for quantity distribution. This has now been multiplied by commercial seed firms, however, and may now be obtained in quantity.

Recent tests indicate that "Mary" is superior to "Martha" in vigor of first season's growth and in seed germination. In the tests being carried on this season at the Government Experimental Farm at Arlington, by the Office of Truck Crop Diseases, "Mary Washington" strains show nearly double the growth and vigor of "Martha". While "Martha" is more nearly immune from rust than "Mary", the latter seems to be sufficiently resistant for commercial requirements and appears



to have the added advantage of greater vigor.

British Grocers Express Interest in Swells  
and Springers.

The N.C.A. Research Laboratory had some correspondence this year with the Institute of Certified Grocers of London. In response to an enquiry received some time ago, Doctor Bigelow wrote them at some length regarding the subject of swells and springers, and sent them a copy of the recent N.C.A. circular on that subject.

C.L.T.Beeching, Secretary of the Institute, wrote in acknowledgment, in part, as follows:

"I have to thank you most warmly for the kind attention paid to my letter, as witnessed by your long answer of September 24th, covering also a copy of the pamphlet 'Swells and Springers'. The attention you are paying to this matter of blown and pierced tins is evidently most careful and thorough and we in this office are extremely glad to have the results so frankly put before us.

"I am hoping to use a summary at least of your letter and articles in our own monthly official organ 'The Proceedings' in which we are endeavouring, although our space is limited, to bring up-to-date matters to the attention of our members and students."

Imports for Canning Industries.

The perspective of the canning industry in its relation to foreign trade is given in the following report of the National Foreign Trade Council:

"Consider, for a minute or two, the use of canned fruits, vegetables, sea-food, and meat. The consumption of these foods in the United States is very great. There are in this country roughly some twenty-two million families. It is probably a fair estimate to say that in each family, on an average of once a day, use is made of some 'put-up' food product--meats, fruits, vegetables, soup, or oils, that have been packed in tin or glass containers for later use. One concern alone sells over thirty million cases of soups a year, with four dozen cans in a case.

"This use of canned food products has had an incalculable effect in the diversification of our modern life. It has facilitated our industrial development through lessening the importance of proximity to sources of food supply, and has improved our general condition of living by giving us, during several months of the year, palatable and appetizing eatables, which otherwise we should have to use in their dry or desiccated state, or do without. All this is made possible by our import trade."

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